



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

Health Department

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

Northwest Catholic
Northwest Catholic- Upper Campus (P)
8202 W Denver Av
Milwaukee, WI

1/25/2016

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
4-501.112	Dishmachine was lower than 160F. The temperature for mechanical hot water sanitizing equipment must be below 194 degrees and above 165 degrees for stationary rack, single temperature machines or 180 degrees for all other machines.	1/25/2016
Other CDC Factors		
12-201.11(C)	Certificate was not on premises. Post the State certificate for your certified food manager	1/25/2016
CDC Risk Violation(s):	2	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
4-501.116	Sanitizer was over 100ppm. Use a test kit to ensure chlorine sanitizer is at 100ppm. COS	1/25/2016
4-601.11	Utensil storage bins have debris. Clean and maintain all equipment.	1/25/2016



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4-901.11

Equipment and Utensils, Air-Drying Required.

1/25/2016

Towels were placed on drainboard to assist in drying.

Items must be allowed to drain and to air-dry before being stacked or stored. Stacking wet items such as pans prevents them from drying and may allow an environment where microorganisms can begin to grow. Cloth drying of equipment and utensils is prohibited to prevent the possible transfer of microorganisms to equipment or utensils. Discontinue using cloth towels and allow items to drain and dry.

Good Practice Violation(s): 3

Total Violations: 5

Notes:

On 1/25/2016, I served these orders upon Northwest Catholic by leaving this report with

Inspector Signature (Inspector ID:114)

Operator Signature